

QUENCH Flat & Sparkling Water

By ordering our Quench bottled water (only \$2 per person), you are helping to replace single-use bottles and reduce carbon emissions. In return, a portion of our water sales go to Project Most, a local community organization offering comprehensive enrichment programs for academic and creative growth.



let's be friends

f lulukitchenandbar

@ lulukitchenandbar

From the Tide

*ISLAND CREEK OYSTERS (df, gf) 28
Duxbury bay, MA - (1/2dz)

*MONTAUK PEARL OYSTERS (df, gf) 28
Montauk, LI - (1/2dz)

*PEEKO OYSTERS (df, gf) 28
North Fork, LI - (1/2dz)

*TOPNECK CLAMS (1/2dz) (df, gf) 18

JUMBO SHRIMP (3PC) (df, gf) 22

SNOW CRAB CLAWS (5PC) (df, gf) 32

1lb WHOLE LOBSTER (df, gf) 49



- SEAFOOD PLATTERS -

*OYSTER & SHRIMP PARADISE (df, gf) 120
assortment of 18 oysters & 6 jumbo shrimp

*HARBOR TOWER (2pp) (df, gf) 135
oysters (9), Topneck clams (6), shrimp (4),
Snow crab claws (3), tuna tartare
add 1lb lobster \$42

*LOBSTER TOWER (3pp) (df, gf) 215
1lbs Lobster, oysters (18),
Topneck clams (8), shrimp (6),
Snow crab claws (5),
tuna tartare

The Farm Stand

lulu's WOOD-BURNING ROASTED
HEIRLOOM CAULIFLOWER (gf) 44
roasted w/ wood fire, yogurt-tahina,
LI grapes, pine nuts, crispy onions,
everything chili oil (2-3pp) (2-3pp)

BIBB LETTUCE (df, gf) 24.
avocado, white balsamic dressing
(add: grilled shrimp \$18, chicken \$17)

DURYEA'S LOBSTER COBB SALAD (gf) (3pp) 97

SEASONAL CRUDITÉS PLATTER (df, gf) 36
Chef's selection of raw farm vegetables served
w/ dijonnaise, hummus & tapenade (2-3pp)

CHEF'S GARDEN SALAD (df, gf)
(1pp/family style) 22/38
inspired by the local vegetable pick of the day

Starters

Grilled items are all prepared on our wood-fire grill

SOUP DU JOUR 16

WOODFIRE ROASTED JAPANESE
SWEET POTATO & OCTOPUS 31
herbed labneh, hazelnut, frisée salad,
smoked bonito vinaigrette

BURRATA (gf) 27
wood-fire grilled focaccia "con tomate",
pea-pistachio pesto, Mortadella, baby pickled beets,
rosemary oil, pea shoots, toasted pistachio

HEIRLOOM TOMATO & WOODFIRE
GRILLED PEACH SALAD (gf) 25
whipped feta cheese, pickled red onions, mint,
basil, chorizo bits & chorizo vinaigrette

FERNANDO PENSATO
WOODFIRE ARTICHOKE SALAD (df, gf) 27
tartar vinaigrette, herb salad,
aged gouda, toasted pine nuts &
bergamot oil

*BIG-EYE TUNA TARTARE (df) 29
ginger ponzu, avocado, cucumbers,
harissa-tahini mayo, smoked paprika tuile

MUSSELS A-LA-PLANCHA (gf) 31
sea salt, crushed pepper,
lemon parsley butter

*STEAK TARTARE (df) 29
bone marrow aioli, truffled herb salad

Entrées

Grilled items are all prepared on our wood-fire grill

lulu's CHEESEBURGER 33 (Sun-Thu Only)
8oz house mix (short rib & chuck), cheddar,
gem lettuce, house-made rosemary brioche & fries

*BREADED EGGPLANT MILANESE 44
whipped tomato-tahina, gruyere, cherry tomatoes,
sweet drop peppers, tarragon vinaigrette

STEAMERS MARINIÈRES (gf) classic 42

SEAFOOD GIGLI PASTA FOR TWO 125
grilled lobster, shrimp, snow crab claws, mussels,
Littleneck clams, snow crab, tomato confit,
garlic, lemon, chives & Lulu spice

GRILLED WHOLE BRANZINO (df) 59
smoked tomato provençal, lemon olive oil

WOOD-FIRE STEELHEAD TROUT (df, gf) 49
sticky coconut rice, frisée salad, pine nuts,
beets, chives, lemon beurre blanc & rosemary oil

HALF CHICKEN À LA PLANCHA 48
ratatouille rosas, pomme allumette salad,
baby arugula, devil salsa

WOODFIRE GRILLED PRESA IBERICO PORK 56
crispy confit pork belly, grilled peach, crispy chickpeas,
blistered & pickled cherry tomato, rivièra olives,
grilled baby corn, Lulu sauce blanche

*SKIRT STEAK (df, gf) 56
house fries, chimichurri sauce

*RACK OF LAMB (serves 2ppl) (gf) 125
harissa yogurt sauce & Israeli salad

*14 DAY DRY-AGED DUCK (serves 2ppl) 135
muhamarra, garlic-yogurt, green tahina

Sides

FRENCH FRIES (gf) hand cut 16 / HEIRLOOM TOMATO (gf) smoked salt, evoo 17
GRILLED BROCCOLINI (gf) sea salt, olive oil 18 / SKILLET MAC & CHEESE wood-fired Gouda cheese 16
SAUTÉED KALE & EXOTIC MUSHROOMS (gf) 19

*These menu items are served raw or are cooked to your liking. Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.